

**A707 – PORK, SAUSAGE PATTIES, W/SPP, FULLY COOKED, FROZEN, IQF,
5 LB**



Nutrition Information

Pork breakfast patties, cooked

	1 (2.7 oz) patty (76 g)
Calories	160
Protein	13 g
Carbohydrate	2 g
Dietary Fiber	1 g
Sugars	1 g
Total Fat	11 g
Saturated Fat	4 g
Trans Fat	N/A
Cholesterol	35 mg
Iron	1 mg
Calcium	40 mg
Sodium	510 mg
Magnesium	N/A
Potassium	N/A
Vitamin A	0 IU
Vitamin A	N/A
Vitamin C	0 mg
Vitamin E	N/A

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Ground pork with soy protein product (SPP) and sausage seasonings, formed into round or oval patties, fully cooked, 2.7 oz portion, and then individually quick frozen (IQF). Seasonings may include salt, sugar, white pepper, sage, red pepper, and rosemary. Pork will comprise at least 75% of the raw formula; non-meat components will comprise no more than 25% of the raw formula; fat will not exceed 15 grams per 100 grams; sodium content will not exceed 700 milligrams per 100 grams.
PACK/YIELD	<ul style="list-style-type: none"> 8/5 lb pkgs per case. One 40 lb case AP provides about 237 2.7-oz pork patties. One 5 lb pkg AP provides about 29 2.7-oz pork patties. CN Crediting: One 2.7 oz cooked pork patty provides 1.5 oz equivalent meat/meat alternate.
STORAGE	<ul style="list-style-type: none"> Store frozen pork patties in original shipping container off the floor at 0 °F or below. Refrigerate leftover pork patties covered and labeled in a dated container and use within 2 days. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 06-08-07)

Visit us at www.fns.usda.gov/fdd

A707 – PORK, SAUSAGE PATTIES, W/SPP, FULLY COOKED, FROZEN, IQF, 5 LB

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> Place frozen pork patties on sheet pans and heat thoroughly to an internal temperature of 165 °F. If thawed, use within 24 hours. Cooking time and temperature are critical to product acceptability. Pork patties may also be grilled or heated in a microwave. Judge doneness by temperature, not by color or texture of food. <p>All heating times are approximate:</p> <ul style="list-style-type: none"> - CONVENTIONAL OVEN: Preheat oven to 375 °F. Heat 8-9 minutes. - CONVECTION OVEN: Preheat oven to 350 °F. Heat 7-8 minutes.
USES AND TIPS	<ul style="list-style-type: none"> Use alone as a breakfast item, or in sandwiches.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. Heat processed ready-to-eat beef and pork products to 165 °F for 15 seconds. Keep meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching meat or poultry.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.